



Cosimo Maria Masini Nicole



VINEYARD

Varietal: Sangiovese 100%.
Production area: Toscana
Town: San Miniato (Pisa) – Toscana - Italy
Vines age: two vineyards one planted in 1980 (3000 vines/ha) one in 99's (4000 vines/ha)
Planting density: average 3800 per ha
Yield: 55 q/ha 2.5 t/acre
Yield per vine: 1.4 kg/vine 2.8 lbs/vine
Plant spacing: 3m x 1.50m
Size: 13.2 acres
Growing system: cordon spur
Soil type: red clay with limestone presence of fossils and pebbles
Harvesting period: end of September
Type of farming: biodynamic.

VINIFICATION

red vinification: Only mechanical process is destalking. Grapes are then stomped in open vats kept outside; no temperature control. Maceration on skins for 22 days. Plugging of the cap manually.
Fermentation vat: open vats
Fermentation temperature: uncontrolled
Yeasts: native.
Malolactic fermentation: yes; starts naturally while wine is resting in vats.
Maturation period: about 12 months in concrete vats then fining in the bottle.

TECHNICAL DATA

Name: Sangiovese Toscana IGT
Alcohol by volume: 13.0 – 13.5 %
Residual sugar: < 3 g/l
Total acidity: 5.80 g/l.
Volatile acidity: .60 g/l.
PH: 3.52

TASTING NOTES

Serving temperature: room temperature or 68F to 75F
Color: brick red (ruby when young) fading to a brick color with ageing.
Nose: distinct of cherries and spices like thyme oregano marjorie
Palate: very complex sapid mouth with alive but round tannins with flavors of cherries thyme and some licorice. Long finish.
In the kitchen: Can be enjoyed by itself but pairs well mature cheeses red meats game, sausages, charcuteries and also tripe and fish soups.